

SAMPLE

OXO Tower Brasserie Dinner Menu

Starters

Jerusalem artichoke soup, smoked chicken, chives, truffle oil £7.80

Crayfish soba noodle salad, yuzu, nori, watercress £9.00 / £18.00

Buffalo mozzarella, caponata, marinated artichoke, pesto, toasted focaccia (V) £9.25

Fried mushroom risotto arancini, red pepper purée, goat's curd, pine nut gremolata (V) £10.35

Kangaroo tataki, chilli jam, crispy Thai spices, soya glaze £10.50

Grilled octopus, Magno chorizo, squid ink, quince aioli £10.50

Charcoal grilled quail, roasted pear, romesco, manchego, salted almonds, pomegranate reduction £11.00

Prosciutto "San Daniele", truffle scented honey, gorgonzola pannacotta, hazelnuts £11.00

Seared Japanese style beef salad, edamame, ponzu dressing £12.75

Grilled Saudi prawns, chilli ginger black bean sauce, green paw paw £13.25

Mains

Crispy sage fried pumpkin gnocchi, pumpkin cream, rocket pesto, olives, parmesan (V) £18.00

Seared salmon, steamed Thai yellow curry mussels, Asian mushrooms, bok choy £20.00

Cornish cod, crayfish & flageolet bean cassoulet, brown shrimp seaweed butter £21.50

Pan fried sea bass, truffle onion velouté, roasted Jerusalem artichoke, black olive tapenade £23.00

Seared scallops, cauliflower purée, black pudding, lemon caper butter £24.00

Grilled Italian Cotichino sausage, braised puy lentils, garlic bread, mustard fruits £19.75

Duck leg confit, root vegetable mash, kale, mustard cream sauce £19.95

Slow roasted pancetta wrapped rabbit leg, soft red pepper parmesan polenta, golden sultana dressing £22.50

Harissa spiced pink lamb rump, pomegranate almond cous cous, chorizo tagine, romesco sauce £26.50

Char grilled venison, braised red cabbage, truffle mascarpone mash, black olive jus £27.50

10oz 28 day aged MacDuff farmed sirloin, chimichurri, Portobello mushroom, red wine jus £35.00

Rocket, frisée & parmesan salad £4.50

Tender stem broccoli £4.50

Crushed herb potatoes £3.75

Chips £3.75

Desserts £7.00

Bitter chocolate fondant, orange marmalade, clotted cream

Coconut rum brulée, liquorice macarons, espresso syrup

Rhubarb frangipane, winter spiced custard, candied hazelnut

Caramelized apple jelly, vanilla, cinnamon ice cream

Pear & quince tart tatin, honey crème fraîche

Warm banana cake, peanut toffee sauce, vanilla ice cream

A selection of ice creams and sorbets

OXO cheese plate £8.00